Monod model is insufficient to explain biomass growth in nitrogen-limited yeast fermentation

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26 **Abstract**

27 The yeast *Saccharomyces cerevisiae* is an essential microorganism in food biotechnology;

28 particularly, in wine and beer making. During wine fermentation, yeasts transform sugars present

29 in the grape juice into ethanol and carbon dioxide. The process occurs in batch conditions and is,

30 for the most part, an anaerobic process. Previous studies linked limited-nitrogen conditions with

31 problematic fermentations, with negative consequences for the performance of the process and

32 the quality of the final product. It is, therefore, of the highest interest to anticipate such problems

33 through mathematical models. Here we propose a model to explain fermentations under

34 nitrogen-limited anaerobic conditions. We separated the biomass formation into two phases:

35 growth and carbohydrate accumulation. Growth was modelled using the well-known Monod

36 equation while carbohydrate accumulation was modelled by an empirical function, analogous to

37 a proportional controller activated by the limitation of available nitrogen. We also proposed to

38 formulate the fermentation rate as a function of the total protein content when relevant data are

39 available. The final model was used to successfully explain experiments taken from the

40 literature, performed under normal and nitrogen-limited conditions. Our results revealed that

41 Monod model is insufficient to explain biomass formation kinetics in nitrogen-limited

42 fermentations of *S. cerevisiae*. The goodness-of-fit of the herewith proposed model is superior to

43 that of previously published models, offering the means to predict, and thus control

44 fermentations.

45 **Importance:** Problematic fermentations still occur in the winemaking industrial practise.

46 Problems include sluggish rates of fermentation, which have been linked to insufficient levels of

47 assimilable nitrogen. Data and relevant models can help anticipate poor fermentation

48 performance. In this work, we proposed a model to predict biomass growth and fermentation rate

49 under nitrogen-limited conditions and tested its performance with previously published

50 experimental data. Our results show that the well-known Monod equation does not suffice to

51 explain biomass formation.

52 # 1   Introduction

53 The yeast species *Saccharomyces cerevisiae* is the best-studied eukaryote. *S. cerevisiae* presents

54 unique characteristics such as its fermentation capacity and its ability to withstand adverse

55 conditions of osmolarity and low pH. These desirable properties have made of *S. cerevisiae* one

56 of the workhorses of bio-industries including food, beverage -especially wine- and biofuel

57 production industries (1).

58 In winemaking, the fermentation turns grape must into an alcoholic beverage. Wine production

59 occurs in a closed system (i.e. in batch conditions) and is, for the most part, an anaerobic process.

60 During fermentation, yeasts transform sugars present in the must into ethanol and carbon

61 dioxide. A complete alcoholic fermentation is achieved when the residual fermentable sugar is

62 less than 2 g/L. Despite improvements in fermentation control, problematic fermentations such

63 as, stuck - with a higher than desired sugar residual- and sluggish -unusually long- fermentations

64 still occur in real practice.

65   Various studies have shown that insufficient levels of assimilable nitrogen contribute to stuck or

66   sluggish fermentations (2). A minimum of 120–140 mg/L of assimilable nitrogen is required to

67   achieve a standard fermentation rate, while nitrogen content in grape juice may be as low as 60

68   mg/L (3). Therefore, it has become common practice to supplement nitrogen-deficient musts

69   with diammonium phosphate (4). Nevertheless, both excessive or insufficient nitrogen can lead

70   to the production of undesired metabolites affecting the organoleptic properties of wine (4, 5).

71   The need to predict and control wine fermentation has motivated a quest for mechanistic models

72   of alcoholic fermentation (see the reviews by (6, 7)). Previous studies proposed various

73   alternatives that differ on the way they explain biomass formation and the relation of cell mass

74   (or sometimes cell numbers) to fermentation rate. Dynamic kinetic models incorporate the

75   Monod equation to describe biomass growth (8–10). The estimation of the Monod parameters

76   requires nitrogen and sugars uptake data throughout the fermentation. Otherwise, lack of

77   identifiability of the parameters will limit the predictive capability of the model, and thus logistic

78   functions may be more suitable (11, 12). Both formulations, Monod or logistic, achieve a

79   maximum biomass value which can not be exceeded.

80   However, (13) showed that, for nitrogen-limited anaerobic fermentations of *S. cerevisiae*, there is

81   a substantial increment in biomass content after the depletion of ammonia. Besides,

82   measurements of protein and messenger RNA (mRNA) contents revealed that their

83   concentrations stay stable while the concentration of carbohydrates increases. Similar effects

84   have been detected in baker's yeast exposed to nitrogen starvation but not in the carbon starved

85   cells; see (14) for a fed-batch aerobic example, or (15) for a chemostat anaerobic example. These

86   data would imply that, at least for ammonium deficient scenarios, the use of the Monod model

87   would be insufficient.

88   Similarly, (16) showed that protein/carbohydrate fractions in the biomass of *S. cerevisiae* vary

89   substantially throughout the fermentation of wine fermentations. To account for this dynamics,

90   (17) and (18) included, in their flux balance analysis models, an empirical function that controls

91   the concentration of carbohydrates in the newly formed biomass as a function of extracellular

92   sugar.

93   In what regards to the modelling of fermentation rate, previous studies proposed two alternatives.

94   The first implies that the fermentation rate is proportional to biomass or cell numbers (8–10, 12,

95   19). The second includes the role of hexose transporters as a separate entity that is dependent on

96   the transport of ammonia (11, 20–23).

97   The advantage of the second over the first is that it enables the simulation of the effect of

98   nitrogen additions. Still, further experimental analysis of the underlying hypothesis is required.

99   Also, a good adjustment to the data comes at the cost of a large number of estimated parameters.

100   (17) and (18) proposed a third alternative. These authors assumed that cells use different hexose

101   transporters at different fermentation stages based on previously published experimental data

102   (24). However, this approach also requires the adjustment of the maximum transport rate for

103   each hexose carrier. As the maximum transport rate is deemed to be a function of temperature

104   and the initial nitrogen concentration, the modelling also involves the estimation of a substantial

105   number of parameters.

106   In this work, we propose a dynamic kinetic model capable of successfully explaining nitrogen-

107   limited fermentations. The model describes growth and fermentation rate while distinguishing

108   protein from carbohydrate fractions of biomass. The Monod equation describes the growth, and

109   the carbohydrate accumulation observed after the depletion of ammonia is described by an

110   empirical function, analogous to a proportional controller.

111   We tested the model properties by fitting the data provided by (13) and (16) who explored

112   fermentations under low and high nitrogen regimes. Our results show why standard Monod

113   models often produce poor results in modelling nitrogen-limited fermentations of *S. cerevisiae*.

114   Fermentation rate can be a function of the biomass or, as proposed here, a function of the protein

115   fraction since the glycolytic enzymes are an important part of the protein pool. Remarkably, even

116   if protein content is not measured, the model is identifiable provided the uptake of hexoses and

117   nitrogen, as well as the production of ethanol, are measured over time.

118   We compared the performance of the proposed model with the Monod model (25) and the model

119   proposed by (8) who used it to explain nitrogen-limited fermentations. Our results showed that

120   the proposed model captures the data more accurately than previously published alternatives and

121   allowed the incorporation of macro-molecular biomass composition data (protein, mRNA and

122   carbohydrates), which is relatively simple to obtain. The proposed mechanisms have a sound

123   biological interpretation and were largely supported by the experimental data. In consequence,

124   our model can be used to predict, and thus, control, *S. cerevisiae* fermentations.

2   Results

2.1   Modeling biomass formation during nitrogen-limited fermentation.

127   The microbial growth rate was described as the sum of two different terms. The first, μ_N,

128   corresponds to the healthy cell division, mainly when assimilable nitrogen sources (YAN) are

129   abundant. The second, μ_C, corresponds to a secondary increase in biomass after the depletion of

130   nitrogen sources- which we assumed corresponds, mostly to carbohydrate accumulation. The

131   biomass growth equation reads:

$$\frac{dX}{dt} = X \cdot (\mu_N + \mu_C)$$

132   where X is the biomass (g/L).

133   To model growth associated with cell division we used a Monod type kinetics (25) where

134   nitrogen sources were considered the limiting nutrient:

$$\mu_N = lag(t) \cdot X \cdot \mu_{maxN} \cdot \frac{N}{N + k_{sN}}$$

135   where μ_{max_N} is the maximum specific growth rate, N is extracellular YAN (g/L), k_{sN} is the

136   Monod equation parameter and lag is a function of time (t) representing the lag phase. The lag

137   phase is typically a period of adjustment in which a given microbial population adapts to a new

138   medium before it starts growing exponentially. To model the lag we used the model proposed by

139   (26):

$$lag = \frac{a_0}{a_0 + (1 - a_0) \cdot e^{-\mu_{maxN} \cdot t}}$$

140   where a_0 is an estimated parameter and μ_{maxN} is the maximum growth rate associated with μ_N.

141   The secondary increase in biomass concentration (μ_C) is activated by the of decrease the

142   concentration of YAN:

$$\phi_N = (1 - \frac{N}{N + k_\phi})$$

143   where k_{sN} is a parameter controlling the half-maximal inactivation of μ_N which is modeled with

144   an empirical expression analogous to a proportional controller:

$$\mu_C = lag(t) \cdot \mu_{maxC} \cdot \phi_C \cdot (\theta_C - \frac{X_C}{X})$$

145   where θ_C is the set-point (target value) for the ratio of carbohydrates in the biomass content

146   (X_C/X) and μ_{maxC} controls the velocity of the convergence towards that reference point.

147   On the contrary the formation of protein and mRNA are only affected by μ and their dynamics

148   are described by:

$$\frac{dX_P}{dt} = \lambda_P \cdot \mu \cdot X$$
$$\frac{dX_{mRNA}}{dt} = (1 - \lambda_P - \lambda_C) \cdot \mu \cdot X$$

149   where λ_P corresponds the biomass content of protein.

150   Both M_M and M_P assume YAN consumption is proportional to μ_N:

$$\frac{dN}{dt} = -\frac{(1 - \lambda_C) \cdot \mu_N \cdot X}{Y_{X/N}}$$

151   where $Y_{X/N}$ is the nitrogen to mRNA and protein biomass yield.

152   For the sake of comparison we used two additional models: the first, regarded as M_M,

153   corresponds to that for which the biomass follows the Monod description:

$$\frac{dX}{dt} = \mu_N$$

154   and the second, regarded as M_C, corresponds to the model proposed by (8) and subsequently

155   used by (9) to explain nitrogen-limited fermentations. In this model, the biomass follows a

156   Monod equation [eq:Monod] depending on the active biomass and the dynamics of cell mass

157   includes a death rate proportional to the extracellular ethanol concentration.

158   2.2   Modeling fermentation rate and production of extracellular metabolites.

159   Regarding fermentation rate, we proposed two models with different underlying hypotheses:

160   • M_P: assuming that fermentation rate is proportional to the total protein content (X_P),

161   • M_X: assuming that fermentation rate is proportional to the total biomass (X)

162   The uptake of glucose reads as follows:

$$M_P: \qquad \frac{dGlx}{dt} = -lag(t) \cdot X_P \cdot v_{Glx}$$

$$M_X: \qquad \frac{dGlx}{dt} = -lag(t) \cdot X \cdot v_{Glx}$$

163   where v_{Glx} is the expression governing glucose transport. A similar expression was also included

164   for fructose (F) transport (v_F):

$$M_P: \qquad \frac{dF}{dt} = -lag(t) \cdot X_P \cdot v_F$$

$$M_X: \qquad \frac{dF}{dt} = -lag(t) \cdot X \cdot v_F$$

165   Following (27), we used Micheaelis-Menten type kinetics kinetics coupled to ethanol inhibition

166   to model hexose transport:

$$v_{Glx} = v_{max,Glx} \cdot \frac{Glx}{Glx + k_{Glx}} \phi_{Eth}$$

167   where $v_{max,Glx}$ is the maximum rate of glucose transport, k_{Glx} is the Michaelis-Menten constant

168   and ϕ_{Eth} ethanol inhibition. Ethanol has been reported as a non-competitive inhibitor (28) of

169   hexose transport. Here, we modeled its effect as follows (27):

$$\phi_{Eth} = \frac{1}{1 + Eth/k_{E_i}}$$

170   where Eth is the extracellular ethanol concentration and k_{E_i} defines the strength of the inhibitory

171   effect.

172   The excretion of extracellular metabolites was assumed to be proportional to the consumption of

173   hexoses. In the case of ethanol, this is described by:

$$\frac{dEth}{dt} = -Y_{E/S} \cdot \left(\frac{dGlx}{dt} + \frac{dF}{dt} \right)$$

174   where $Y_{E/S}$ is the ethanol yield produced from glucose and fructose.

2.3   Calibration of candidate models.

176   The Table 1 summarizes the main characteristics of the three candidate models. Additionally, a

177   detailed description of models is given Supplementary Text S1.

178   The structural identifiability analysis of the models revealed that it is possible to uniquely

179   estimate parameter values provided the dynamics of biomass, glucose uptake, nitrogen sources

180   uptake and ethanol are measured throughout the fermentation. Remarkably, it is not necessary to

181   measure protein for the identification of the model M_P. Interested readers might find additional

182   details in the Supplementary Text S1.

183   Candidate models were calibrated by data fitting using data-sets available in the literature. In

184   particular we used data-sets taken from (13) (Exp_S) and (16) (Exp_V). The data-set Exp_S included

185   one experiment with a nitrogen sufficient condition. The data-set Exp_V contained two

186   experiments, with high ($Exp_V \uparrow N$) and low ($Exp_V \downarrow N$) nitrogen concentrations (50 and 300mg

187   YAN).

188   We performed 10 runs of the parameter estimation problem for each case, so to guarantee

189   convergence to the best possible solution. Since we used a metaheuristic for the optimisation of

190   parameters, we obtained a distribution of values. We selected the best fit for ulterior analyses.

191   Bounds for the estimated parameters values are given in supplementary text S1. Particularly,

192   parameters related to biomass composition were chosen such that carbohydrate content does not

193   decrease after nitrogen depletion (*i.e.* $\lambda_C > \theta_C$).

194   The parameters recovered with the estimation procedure are given in Supplementary Text S1.

195   Table 2 and Figure 1 present the quality of the fits in terms of normalised root mean square error

196   (NMRSE) for each model (M_M, M_X, M_P and M_C) and data-sets (Exp_S and Exp_V). Figures 1 A-B

197   show that all models could explain the data within a 9% normalised root mean square error.

198   However, the performance of different models differed substantially. The model proposed in this

199   work, M_P, which explains total biomass dynamics using two terms (due to nitrogen and

200   carbohydrates) produced NMRSE values that were 3.9 and 1.8 times lower than models M_M and

201   M_C.

202   Since the proposed models (M_P and M_X) have more parameters than M_C and M_M, we computed

203   the corrected Akaike Information Criterion (AIC) to rule out any possible over-fitting. We

204   computed AIC scores excluding the residuals corresponding to protein, carbohydrates and

205   mRNA – as these variables are not included in M_M and M_C– and considering the total number of

206   parameters of each model (including λ_C,λ_P, K_{sC} and μ_{maxC}). Table 2 and Figures 1 C-D present

207   the results. The model M_P presented substantial differences (< -100) with respect to M_M and

208   M_C. Remarkably these differences are enough to guarantee that the extra parameters, used to

209   characterise biomass composition are not inducing over-fitting and that this model is indeed the

210   best to explain the data.

2.4   Biomass formation.

212   Our results suggest that Monod model is insufficient to explain biomass formation kinetics in

213   nitrogen-limited fermentations of *S. cerevisisae*. Figure 2.A presents the NRMSE obtained for

214   biomass in all data-sets and models. Results illustrate the proposed model M_P represents better

215   the data in all cases. The largest differences between models were found in the Exp_S data-set.

216   Remarkably, the normalised root mean square error obtained for the proposed model (NMSRE

217   (M_P):1.91%) was approximately 9.7 times lower than the one obtained with the models M_M and

218   M_C (NMSRE (M_M):18.60% and (M_C):18.56%, respectively). For the data-set Exp_V, differences

219   were lower; still, the model (M_P) proposed in this work was always superior in the quality of fit

220   to the biomass data.

221   Figure 2.B presents the fit to the time-series data for all three considered experiments. In all three

222   cases, the proposed model could recover the increase of biomass produced after YAN depletion.

223   The improvement was more notorious in the Exp_S data-set. Figure shows R^2 values for the

224   proposed model are over 0.97 in all cases while M_M and M_C resulted in R^2 of around 0.57 for

225   the Exp_S.

226   Figure 2.C shows how after nitrogen depletion, at around 20 hours (see also Figure 3.A,

227   carbohydrates accumulate and would explain the role of μ_C in models M_P and M_X. Remarkably

228   those models are able to recover the secondary growth observed in the biomass dynamics while

229   M_M and M_C converge to a constant biomass value.

2.5   Fermentation rate.

231   All models, were able to recover the overall dynamics of hexose consumption and ethanol

232   formation. Figure 3.A and B show the NRMSE scores for the measured variables (glucose,

233   fructose, ethanol or glycerol) in the different experiments. Because both M_X and M_P performed

234   well in describing biomass and share the same number of parameters, a comparison is straight-

235   forward. Remarkably the performance of the model M_P, which uses the protein instead of the

236   biomass to explain the fermentation rate, was always superior to that of M_x.

237   Figures 3.C and D show the trajectories for metabolically active cell mass for each candidate

238   model. Models M_M and M_X do not distinguish between active and total biomass, thus curves

239   shown in 3.C and D coincide with those in Figures 2.B). Model M_C includes a decay term that

240   may be observed in 3.C and D. In model M_P active biomass is proportional to X_P. As shown in

241   3.C and D for M_X the metabolically active cell increases after YAN depletion while in M_M and

242   M_P it stays stable; and in M_C there is an observable decay.

243   Figures 3.E and F show the trajectories for all candidate models and the corresponding

244   experimental data for measured external compounds. Results show that all models perform

245   reasonably well describing the dynamics of glucose, ethanol and glycerol with $R^2 > 0.8$.

246   However, all models but M_P experiment difficulties in fitting the data Exp_V with low nitrogen.

247   In this condition M_X (and also M_C, M_M) presented glucose consumption and ethanol productions

248   rates faster than those observed in the experimental data; an effect not observed in M_P,

249   indicating that protein content is a helpful biomarker while modeling fermentation rate across

250   multiple experimental conditions.

3   Discussion

251

252   In this study, we proposed two candidate models to explain nitrogen-limited fermentations of *S.*

253   *cerevisiae* in industrially controlled conditions. We proposed two modifications to the standard

254   modelling approaches: 1) the biomass growth accounts for protein and carbohydrates, and 2)

255   fermentation rate is proportional to the total protein content. We reconciled candidate models to

256   previously published data.

257   Our results revealed that Monod model is insufficient to explain biomass formation kinetics in

258   nitrogen-limited fermentations of *S. cerevisisae*. This is so because, during exponential growth,

259   the biomass composition seems to remain unaltered with mRNA and protein comprising an

260   important percentage of the biomass. However, this is not the case during secondary growth

261   phase where μ_N fades and μ_C increases, as shown in (13) data.

262   Several recent studies on the modelling of alcoholic fermentation of *S. cerevisisae* relied on

263   logistic growth (12, 20), Monod or the use of kinetic constraints coupled to a stoichiometric

264   model (which in practice holds similar results to Monod).

265   Logistic growth is well suited to explain cell numbers in nitrogen-limited fermentations.

266   However, as pointed by (25), biomass and cell numbers are not necessarily equivalent. The

267   author argued that the average size of cells varies considerably from one phase to another in the

268   growth cycle, thus cell concentration and bacterial density, are not equivalent. However growth

269   rate is the same independently of being estimated in terms of one or other variable. Also in the

270   view of (25), much confusion has been created because this important distinction has been

271   frequently overlooked. Indeed, the author highlights that in most of the experimental problems of

272   bacterial chemistry, metabolism, and nutrition, the significant variable is bacterial density while

273   cell concentration is essential only in problems where division is actually concerned, or where

274   knowledge of the elementary composition of the populations is important.

275   Thus, in light of our results, we argue the logistic curve model might also not adequately

276   describe the delay during the transition from exponential growth ($\mu_N \gg \mu_C$) due to

277   carbohydrate accumulation ($\mu_C \gg \mu_N$) and the different dynamics between μ_N and μ_C observed

278   in cell mass data.

279   From a practical point of view, nitrogen-limited Monod models seem to explain biomass

280   formation until the nitrogen source is depleted but struggle to explain later stages. The

281   formulation of M_P implies that carbohydrates accumulation is solely responsible for the biomass

282   increment after nitrogen depletion. In the case of Exp_S and $Exp_V \uparrow N$, the R^2 scores for YAN,

283   dry-weight biomass, protein and mRNA are in line with the notion that biomass increment in

284   secondary growth phase could be explained mostly by carbohydrate accumulation.

285   The models proposed by (8, 9) distinguished active from inactive cells. The model M_C (adapted

286   from (8)) was able to explain fermentation rate when data was fitted to a single experiment.

287   However, when the same model was applied to a data-set comprised by two different nitrogen

288   conditions ($\text{Exp}_V \downarrow N$ and $\text{Exp}_V \uparrow N$) the same set of parameters had difficulties explaining

289   hexose consumption of the low nitrogen experiment.

290   (20) developed a fermentation model for oenological conditions that accounted for different

291   temperatures and initial nitrogen concentrations. These authors estimated the number of hexose

292   transporters present in the yeast cells as a function of time, temperature and nitrogen. The model

293   represents glucose consumption data extremely well. However, it should be noted that it comes

294   at the cost of a heavily parameterized and nonlinear hexose transport function that also includes

295   inhibition by substrate and ethanol. Nevertheless, the notion that hexose transporters vary with

296   nitrogen content along the fermentation is likely to find some overlap with our simpler model for

297   glucose transport.

298   (17) included the effect of ethanol inhibition on sugar transport and the existence of different

299   hexose transporters with different maximum transport rates and substrate affinities. From a

300   qualitative point of view, this model corresponded to a significant improvement over past

301   models. Noticeably, the hexose transport functions considered the role of the initial nitrogen

302   concentration and temperature. Additionally, (16) showed that the protein content of biomass is

303   heavily dependent on the initial nitrogen concentration which supports the notion that hexose

304   transport is likely to be better described by total protein content rather than biomass *per se*. Our

305   model would support this hypothesis. Results obtained by M_P model are superior to those

306   obtained with the M_X model, at least, for those cases in which initial nitrogen is restricted.

307   Here we proposed an alternative modelling strategy which using a minimal number of

308   parameters, that can be estimated from easily measured data, provides a considerable

309 improvement in the description of nitrogen-limited fermentations as compared to previously

310 published models. It should be noted that the model can be easily applied to controlled

311 fermentations -with a single starter- provided the grape must is well characterized, i.e. YAN and

312 carbon sources are measured beforehand and their values are followed throughout fermentation,

313 and biomass growth and desired products are monitored over time.

4   Materials and Methods

4.1   Data

316 We considered data-sets from five different experiments as published in the literature. The first

317 experiment (Exp1) data set was obtained from (13). The authors conducted a nitrogen-limited

318 (165 mg NH_3 and 50g of glucose) batch fermentation while measuring biomass, protein content

319 of biomass along with several extracellular metabolites (glycerol, ethanol and ammonia). We

320 also considered four data-sets from (9). The authors performed various experiments at different

321 conditions. In this work we denote Exp2 as that performed at 11^oC, with high-sugar and low-

322 nitrogen; Exp3, the one performed at 15^oC, with normal sugar and low-nitrogen; Exp4, the one

323 performed at 30^oC with normal sugar and normal nitrogen; and Exp5, the one performed at 35^oC

324 with high-sugar and low-nitrogen.

4.2   Model building

326 The proposed model is composed of six ordinary differential equations (as presented in the

327 section Results). Solutions for the system are of type:

$$y = \int_0^{t_F} \dot{y}(\theta, y, t)dt$$

328   where y is the solution of the ODE system and corresponds to the dynamics of the relevant state

329   variables - biomass, carbohydrates, protein, glucose, YAN, ethanol, glycerol- between the

330   beginning and the end of the experiment (t_f); $\dot{y}$ represents the states time derivative.

331   4.3   Structural identifiability analysis

332   The proposed model depends on fourteen unknown parameters $\boldsymbol{\theta}$ - namely a_0, μ_{maxN}, k_{sN},

333   μ_{maxC}, k_{sC}, θ_C, λ_C, λ_P, $Y_{X/N}$, $v_{max,Glx}$, k_{Glx}, k_{E_i}, k_{Eth}, k_{Gly} - to be estimated from the

334   experimental data. The proposed model introduces the description of the total protein content.

335   However for some experimental set-ups protein was not measured. Therefore we performed a

336   structural identifiability analysis ((29, 30)) to assess if all parameters of the model can be

337   estimated even if protein measurements are not available.

338   We performed the analysis using GenSSI2 toolbox (31). The toolbox uses symbolic

339   manipulation to implement the so-called generating series of the model and to compute

340   identifiability *tableaus*.

341   4.4   Parameter estimation

342   The aim of parameter estimation is to compute the unknown parameters - growth related

343   constants and kinetic parameters - that minimize the weighted least squares function which

344   provides a measure of the distance between data and model predictions (32). In the absence of

345   error estimates for the experimental data a fixed value for each state, the maximum experimental

346   data, was assumed in order to normalize the least squares residuals:

$$J_{mc}(\boldsymbol{\theta}) = \sum_{k=1}^{n_{exp}} \sum_{j=1}^{n_{obs}} \sum_{i=1}^{n_{st}} \left(\frac{y_{k,j,i}(\boldsymbol{\theta}) - y_{k,j,i}^m}{max(y_{k,j})} \right)^2,$$

347 where n_{exp}, n_{obs} and n_{st} are, respectively, the number of experiments, observables, and

348 sampling times. y_j^m represents each of the measured quantities and $y_j(\theta)$ corresponds to model

349 predicted values.

350 In our particular case, we used five different experiments: the first, taken from (13), and second

351 to fifth, taken from (9). All experiments provided time series data of the biomass (X), glucose

352 uptake (Glx), amonia consumption (N) and ethanol production Eth.

353 Parameters were estimated by solving a nonlinear optimization problem to find the unknown

354 parameter values (θ) to minimize $J_{mc}(\theta)$, subject to the system dynamics - the model- and

355 parameter bounds (33).

356 To avoid the risk of premature convergence by the optimization routine while searching for the

357 optimal parameter set, the parameter estimation procedure was repeated 10 times for each

358 candidate model starting from different initial guesses.

359 4.5 Model selection

360 Models were compared in terms of the Akaike's information criterion (AIC). AIC compares

361 multiple competing models (or working hypotheses) in those cases where no single model stands

362 out as being the best. AIC is calculated using the number of data (n_d), the number fitted

363 parameters (n_θ) and the sum of squares of the weighted residuals (WRSS). For the purpose of

364 model comparison, we computed the AIC as follows:

$$AIC = n_d \cdot log(WRSS/n_d) + 2n_\theta + 1$$

365 The models were ranked by AIC, with the best approximating model being the one with the

366 lowest AIC value. The minimum AIC value (AIC_{min}) was used to re-scale the Akaike's

367 information criterion. The re-scaled value $\Delta AIC = |AIC_i - AIC_{min}|$ was used to assess the

368 relative merit of each model. Models such as $\Delta \leq 2$ have substantial support, models for which

369 $4 \leq \Delta \leq 7$ have considerably less support and models with $\Delta > 10$ have no support (34).

4.6   Numerical methods and tools

371 The parameter estimation and model selection were implemented in the AMIGO2 toolbox (35).

372 The system of ODEs was compiled to speed up calculations and solved using the CVODES

373 solver (36), a variable-step, variable-order Adams-Bashforth-Moulton method. The parameter

374 estimation problem was solved using a hybrid meta-heuristic, the enhanced scatter search

375 method (eSS, (37)).

5   Supplemental Material

377 All scripts and data required to reproduce results and figures can be accessed in

378 https://sites.google.com/site/amigo2toolbox/examples.

6   Acknowledgments

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470   **Table1. Main characteristics of candidate models.** *The complete mathematical formulation,*

471   *including all parameters and their units are reported in the Supplementary Text S1.*

Model identifier	Model characteristics
M_P	State variables: Biomass, YAN, Glucose, Ethanol,Glycerol, Protein,mRNA
	Biomass is split into two terms, due to nitrogen and carbohydrates
	Lag-phase
	Fermentation rate is proportional to the total protein content
M_X	State variables: Biomass, YAN, Glucose, Ethanol,Glycerol, Protein,mRNA
	Biomass is split into two terms, due to nitrogen and carbohydrates
	Lag-phase
	Fermentation rate is proportional to the biomass
M_M	State variables: Biomass, YAN, Glucose, Ethanol, Glycerol
	Biomass follows Monod, being nitrogen the limiting substrate
	Lag-phase
	Fermentation rate is proportional to the biomass
M_C	State variables: Active Biomass, YAN, Glucose, Ethanol, Glycerol
	Lag-phase (not included in the original formulation)
	Fermentation rate is proportional to the active biomass

472 **Table2. Summary of candidate models characteristics and quality of fit scores.** *Observed*

473 *variables regard the variables included in each model. N_{Data} regards the amount of data used to*

474 *compute the quality of fit scores. N_{Pars} regards the number of parameters to be fitted. N_{RMSE}*

475 *regards the normalised mean root squared error, AIC regards the corrected Akaike criterion and*

476 *ΔAIC the re-scaled Akaike. The table shows the model M_P results in the minimum N_{RMSE} and AIC*

477 *values. Attending to the re-scaled Akaike criterion, M_X is the closest model to the best. However,*

478 *attending to 34, models with $| \Delta AIC | > 10$, have no support.*

ExpS; Schulze et al. 1996

	MM	MX	MP	MC
NData	122	122	122	122
NPars	9	14	14	10
NRMSE	0.08	0.02	0.02	0.08
AIC	-574.64	-886.88	-899.61	-572.71
ΔAIC	**-324.97**	**-12.73**	**0**	**-326.9**

ExpV; Varela et al. 2004

	MM	MX	MP	MC
NData	99	99	99	99
NPars	10	16	16	11
NRMSE	0.05	0.04	0.02	0.05
AIC	-564.74	-597.38	-672.47	-564.52
ΔAIC	**-107.73**	**-75.09**	**0**	**-107.95**

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485   **Figure 1. Comparison of candidate models.** *A-B Show the normalised root mean square error*

486   *(NRMSE in %) o C-D present the corrected Akaike Information Criterion (AIC_c). Values*

487   *correspond to all models and the two experimental data sets Exp_S and Exp_V. For the case of*

488   *AIC_c only YAN, glucose, fructose, ethanol and glycerol residuals were compared, since those are*

489   *the variables present in all models. Results show how the proposed model M_P is superior in*

490   *terms of both scores for both experimental data sets, differences are particularly important in the*

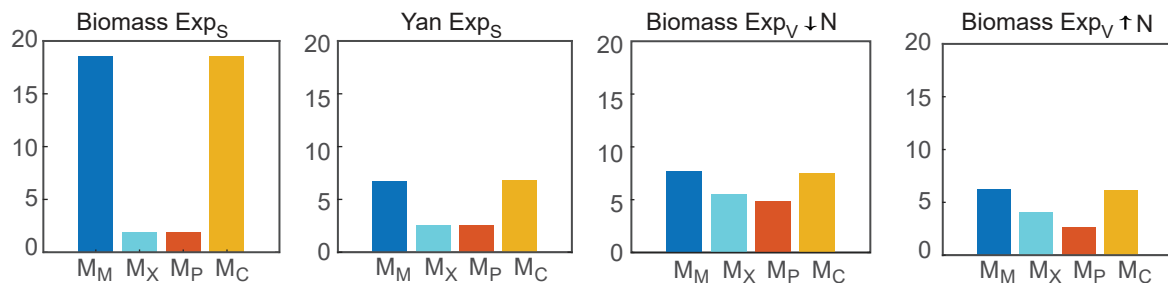491   *fit to Exp_V in which high and low nitrogen fermentations are fitted simultaneously.*

492

493   **Figure 2. Comparison of candidate models in the fitting of biomass data.** *Figure A presents*

494   *the normalised root mean square error of dry-weight biomass and YAN in all candidate models*

495   *and experiments. Figure B presents the time-course trajectories and data for YAN and dry-*

496   *weight biomass in all experiments. Figure C presents the time-course trajectories as obtained by*

497   *model M_P of the percentage of protein ($100 \cdot X_P/X$), mRNA ($100 \cdot X_{mRNA}/X$) and*

498   *carbohydrates ($100 \cdot X_C/X$) present in the biomass. Data-set Exp_V is comprised by experiments*

499   *$Exp_V \uparrow N$ and $Exp_V \downarrow N$ which were fitted in combination and share the same parameters. In*

500   *contrast Exp_S corresponds to a single experiment fitted in isolation. Model M_P, proposed here,*

501   *results in better fits for dry-weight biomass in terms of NRMSE and AIC_c. The model can*

502   *recover the increase in biomass observed in several experiments after YAN depletion.*

503

504   **Figure 3. Comparison of candidate models in the fitting of fermentation data.** *Figures A and*

505   *B present the NRMSE for the measured external compounds for the different experiments and*

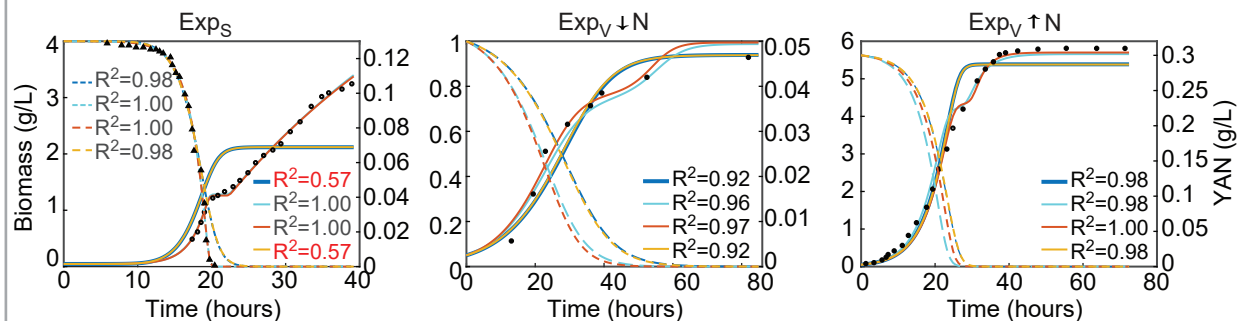506   *models; Figures C and D present the time-course trajectories for the metabolically active cell*

507   *mass (X, X_A or X_P); Figures E and F present the time-course trajectories of the measured*

508   *variables in all experiments. R^2 values are reported for each observable; those values below 0.9*

509   *are marked in red. Note that all models are quite successful in fitting the experimental data for*

510   *Exp_S while higher differences are observed for experiments Exp_V. Only, M_P resulted in R^2*

511   *values above 0.9 for all states and conditions.*
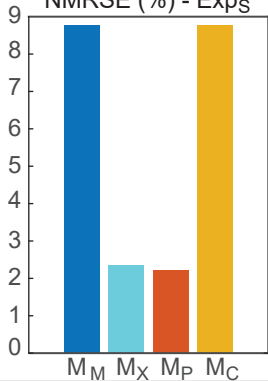
A. NMRSE (%) - Exp$_S$
B. NMRSE (%) - Exp$_V$
C. AIC$_c$ - Exp$_S$
D. AIC$_c$ - Exp$_V$
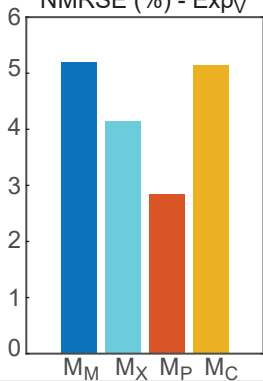
A. NMRSE (%)

Biomass Exp$_S$ · Yan Exp$_S$ · Biomass Exp$_V$ ↓N · Biomass Exp$_V$ ↑N

(bar charts with categories M_M, M_X, M_P, M_C)
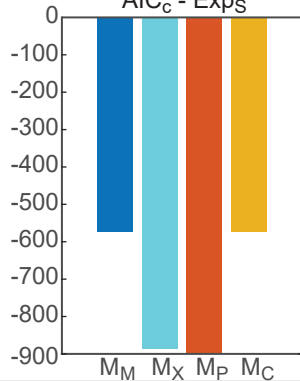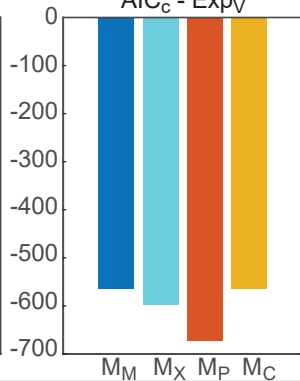
B. Best fit to data for Biomass and YAN

Legend: ▲ YAN · • Biomass · M_M · M_X · M_P · M_C

Exp$_S$

- $R^2=0.98$
- $R^2=1.00$
- $R^2=1.00$
- $R^2=0.98$
- $R^2=0.57$
- $R^2=1.00$
- $R^2=1.00$
- $R^2=0.57$

Exp$_V$ ↓N

- $R^2=0.92$
- $R^2=0.96$
- $R^2=0.97$
- $R^2=0.92$

Exp$_V$ ↑N

- $R^2=0.98$
- $R^2=0.98$
- $R^2=1.00$
- $R^2=0.98$

Biomass (g/L) — Time (hours) — YAN (g/L)

C. Best fit to data for biomass composition (M_P)

Exp$_S$

- Protein, $R^2=1.00$
- mRNA, $R^2=1.00$

Exp$_V$ ↓N

- Protein, $R^2=0.97$
- Carbohydrates, $R^2=0.68$

Exp$_V$ ↑N

- Protein, $R^2=0.89$
- Carbohyd., $R^2=0.96$

Composition (100 g/gDW) — Time (hours)

A. NMRSE (%) - Exp$_S$

Glucose

Ethanol Glycerol

B. NMRSE (%) - Exp$_V$

Glucose Fructose Ethanol

$\downarrow$N $\downarrow$N $\downarrow$N

Glucose Fructose Ethanol

$\uparrow$N $\uparrow$N $\uparrow$N

C. Metabolic mass (g/L) - Exp$_S$

- X in M_M
- X in M_X
- X_P in M_P
- X_A in M_C
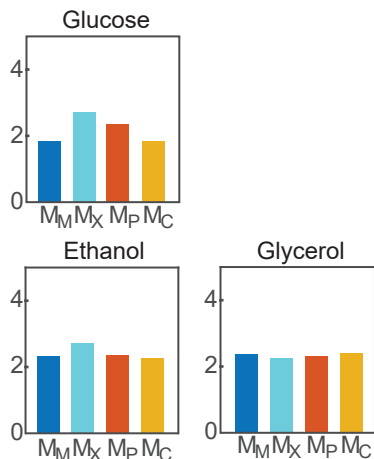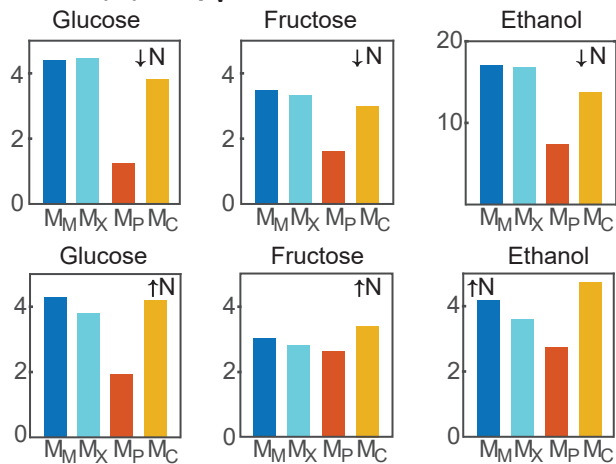
D. Metabolic mass (g/L) - Exp$_V$

E. Best fit - Exp$_S$

Glucose (g/L)

R^2=1.00
R^2=1.00
R^2=1.00
R^2=1.00

Ethanol (g/L)

R^2=0.99
R^2=0.99
R^2=0.99
R^2=1.00

Glycerol (g/L)

R^2=1.00
R^2=1.00
R^2=1.00
R^2=0.99

F. Best fit - Exp$_V$

Glucose (g/L) $\downarrow$N

R^2=0.81
R^2=0.99
R^2=0.81
R^2=0.86

Glucose (g/L) $\uparrow$N

R^2=0.98
R^2=0.98
R^2=0.99
R^2=0.98

Frutcose (g/L) $\downarrow$N

R^2=0.66
R^2=0.92
R^2=0.69
R^2=0.73

Fructose (g/L) $\uparrow$N

R^2=0.98
R^2=0.98
R^2=0.98
R^2=0.98

Ethanol (g/L) $\downarrow$N

R^2=0.91
R^2=0.98
R^2=0.91
R^2=0.94

Ethanol (g/L) $\uparrow$N

R^2=0.98
R^2=0.99
R^2=0.98
R^2=0.98